

الإستهلال

بسم الله الرحمن الرحيم

قال تعالى:

DEDICATION

I dedicate this work to my father (Osman).....

And my mother (Manazel).....

To my second mother (Magda).....

To all my friend and colleagues.....

Magdi

Acknowledgement

Thanks at first to Allah who gave me health and force to compile this work. My great full thanks are due to associate professors: Hassan Mohammed Adam who helped and encourage me during writing this research.

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Abstract

The aim of this study was to evaluate the nutritive value of three fresh fish species; *Schilbe uraniscopus* (Shelbaya), *Alestes dentex* (Kawara), and *Alestes nurse* (Hemeala).

The study samples {18 fish, six for each species} were collected randomly from Elmawrada fish market in Omdurman, Sudan during the period from December 2010 to April 2011. And preserved with ice in thermostatic container, and then taken to the Laboratory. Proximate analysis was done to determine moisture %, ash %, ether extract % crude protein %, dry matter %, and Nitrogen free extract%. The result was 76.50 %, 23.60%, 4.30%, 32.00%, 7.905, 32.00% *Schilbe uraniscopus*, 77.04%, 22.90 %, 4.10 %, 32.50 %, 7.60 %, 32.80 % *Alestes dentex* and 72.90 %, 27.20 %, 4.60 %, 31.00 %, 30.00 % , 7.20 % for *Alestes nurse*. The protein percentage, Fat, Moisture and Ash differed significantly ($p < 0.01$) among the three species.

ملخص البحث

هدفت هذه الدراسة لتحديد القيمة الغذائية لثلاثة أنواع من الأسماك النيلية الطازجة هي: الشلباية، الكوارة والحميلة.

ثمانية عشر من العينات المتنوعة جمعت عشوائيا من سوق الموردة للأسماك في امدرمان، السودان. في الفتره من ديسمبر 2010 الي ابريل 2010، بواقع ستة عينات لكل نوع، ثم نقلت في حاظفة عازلة للحرارة الي المعمل. أجريت عملية التحليل الكيميائي التقريبي لتحديد كل من نسبة الرطوبة، الرماد، الدهون، البروتين والمادة الجافة. وكانت علي التوالي: % 76.50 ، % 23.60 ، % 4.30 ، % 32 ، % 7.905، % 32 الشلباية و % 77.04 ، % 22.90 ، % 4.10 ، % 32.50 ، % 7.60 ، % 32.80 كواراو و % 72.90 ، % 27.20 ، % 4.60 ، % 31 ، % 30 ، % 7.20 للحميلة.

التحليل الاحصائي لكل من البروتين، الدهون، الرطوبة والرماد أظهر وجود فروقات معنويه بين الأنواع الثلاثة.